IN THE CLAIMS:

1-6. (Canceled)

7. (Currently amended) A palatability enhancer for an animal food, comprising a cooked product created by a [the] method [of Claim 1] comprising the steps of:

(a) creating a liquefied mixture comprising triglyceride molecules derived from at least one plant or animal source, mixed with at least one donor which functions as a donor of elements selected from the group consisting of sulfur, nitrogen, and a combination of sulfur and nitrogen; and,

(b) cooking the liquefied mixture under a suitable combination of temperature, pressure, and time conditions to cause: (i) breakage of a substantial quantity of the triglyceride molecules, thereby creating smaller molecular fragments; and (ii) chemical bonding of sulfur or nitrogen atoms to the smaller molecular fragments, in quantities sufficient to form a cooked product for use as a palatability enhancer for at least one type of animal food preparation.

8. (Currently amended) A palatability enhancer for an animal food, comprising a mixture of (a) the cooked product of claim 7[a first palatability enhancer ingredient, created by the method of Claim 1], and (b) at least one second palatability enhancer ingredient.

9. (Original) A palatability enhancer of Claim 8, wherein at least one second palatability enhancer ingredient is prepared by hydrolytic fermentation of at least one type of cohesive animal tissue.

10. (Currently amended) An animal food product, comprising a dry or semi-dry animal food prepared by a method selected from the group consisting of pelleting, extruding, or molding, and which has on at least some of its surfaces a palatability enhancer for an animal food according to claim 7[a cooked product created by the method of Claim 1].

Claims 11 – 23 (Canceled)

24. (New) The palatability enhancer for an animal food of Claim 7, wherein at least some of the triglyceride molecules are derived from a plant source selected from the group consisting of corn, olives, peanuts, safflower oil, palm oil, rapeseed oil, soybean oil, cottonseed oil, coconut oil, and canola oil.

25. (New) The palatability enhancer for an animal food of Claim 7, wherein at least some of the triglyceride molecules are derived from an animal source selected from the group consisting of beef fat, port fat, poultry fat, and fish oil.

26. (New) The palatability enhancer for an animal food of claim 7, wherein the donor is a sulfide salt, a sulfide liquor, elemental sulfur, a manufacturing byproduct that contains at least about 1% sulfur by weight, a nucleotide, urea, other molecules containing amine groups, a molecule that contains amide groups, a molecule that contain guanidine groups, a heterocyclic compound that can release and donate nitrogen atoms under cooking conditions, or a chemical manufacturing byproduct that contain at least about 5% nitrogen by weight.

27. (New) The palatability enhancer for an animal food of claim 26, wherein the donor is a sulfide salt, a sulfide liquor, elemental sulfur, a nucleotide, urea, other molecules containing amine groups, a molecule that contains amide groups, a molecule that contain guanidine groups, or a heterocyclic compound that can release and donate nitrogen atoms under cooking conditions.

28. (New) The palatability enhancer for an animal food of claim 26, wherein the donor is a nucleotide, urea, other molecules containing amine groups, a molecule that contains amide groups, a molecule that contain guanidine groups, or a heterocyclic compound that can release and donate nitrogen atoms under cooking conditions.

29. (New) The palatability enhancer for an animal food of claim 7, wherein cooking is performed at ambient pressure and a temperature of about 90°C to about 98°C.

30. (New) The palatability enhancer for an animal food of claim 29, wherein cooking is performed for about 1 hour to about 6 hours.

31. (New) The palatability enhancer for an animal food of claim 7, wherein cooking is performed at a pressure of greater than 10 pounds per square inch and a temperature of about 110°C to about 200°C.

32. (New) The palatability enhancer for an animal food of claim 31, wherein cooking at a temperature of about 110°C to about 200°C is performed for about 15 to about 60 minutes.

33. (New) The palatability enhancer for an animal food of claim 8, wherein the second palatability enhancer ingredient is a digest of chicken livers with hydrolytic enzymes.